BOSTON CREAM PIE

Total preparation time: 1¼ hours

2 eggs
1 cup sugar
1 cup all-purpose flour
1 teaspoon baking powder
½ cup milk
2 tablespoons butter *or* margarine
Vanilla Cream Filling
Chocolate Glaze
Vanilla Icing

1 Grease and flour a 9×1½-inch round baking pan. Beat eggs for 4 minutes or till light and lemon-colored. Gradually add sugar, beating till dissolved.

2 In a bowl stir together flour, baking powder, and ¼ teaspoon *salt*. Add to egg mixture, beating till blended. Heat milk and butter till butter is melted; add to batter, beating till mixed.

3 Turn batter into prepared pan. Bake in a 350° oven for 25 to 30 minutes. Cool 10 minutes. Remove from pan; cool.

4 Split cake horizontally. Fill with Vanilla Cream Filling. Spread Chocolate Glaze on top layer, drizzling down sides. Immediately drizzle Vanilla Icing in a spiral over cake; draw a knife through icing at intervals to produce a webbed effect. Serves 8.

Vanilla Cream Filling: Prepare one package 4-serving-size *instant French vanilla pudding mix* according to package directions, *except* use 1⅔ cups *milk*.

Chocolate Glaze: In a saucepan melt one square (1 ounce) *unsweetened chocolate* with 1 tablespoon *butter or margarine* over low heat, stirring often. Remove from heat. Stir in ¾ cup sifted *powdered sugar* and ½ teaspoon *vanilla* till crumbly. Beat in 2 teaspoons *very hot water*. Beat in 3 to 4 teaspoons additional *hot water*, 1 teaspoon at a time, to make of pouring consistency.

Vanilla Icing: In a small bowl combine ½ cup sifted *powdered sugar* and ¼ teaspoon *vanilla*. Add enough *milk* (1 to 2 teaspoons) to make of drizzling consistency.